

**XP-002183782**

**AN - 1990-287524 [38]**

**AP - JP19890023772 19890203**

**CPY - NAKA-N**

**DC - D12 D13 D16**

**FS - CPI**

**IC - A23B4/20 ; A23L1/32 ; C12N1/16**

**MC - D03-A01 D03-A02 D05-C13**

**PA - (NAKA-N) NAKANO VINEGAR CO LTD**

**PN - JP2203738 A 19900813 DW199038 000pp**

**PR - JP19890023772-19890203**

**XA - C1990-124116**

**XIC - A23B-004/20 ; A23L-001/32 ; C12N-001/16**

**AB - J02203738** The agent contains the fermented liquid of *Saccharomyces cerevisiae* 7229 (FERM P-10494) as effective ingredient. The culture is effected aerobically pref. at 20-35 27-32 deg.C at pH 3.5-7.5, pref. 4.8-7.0 in a culture medium containing glucose, sucrose, etc. as carbon source, amino acid, csl, yeast extract, peptone, etc. as nitrogen source, minerals, vitamins, etc. for 1-7 days. The microbial body is removed and the top clear liq. is sterilised.

- **USE/ADVANTAGE** - Excellent prevention of fading of tuna, bonito, etc. and beef. Other strains of *Saccharomyces* do not show a similar effect. The agent is colourless safe and free of foreign taste and flavour, and is effective even at a storage temp. of ca. -5 deg.C. The fermented liquid can be also used as seasoning. (6pp Dwg.No.0/2)

**IW - FRESH MAINTAIN AGENT CONTAIN FERMENTATION LIQUID SACCHAROMYCES CEREVISIAE**

**IKW - FRESH MAINTAIN AGENT CONTAIN FERMENTATION LIQUID SACCHAROMYCES CEREVISIAE**

**NC - 001**

**OPD - 1989-02-03**

**ORD - 1990-08-13**

**PAW - (NAKA-N) NAKANO VINEGAR CO LTD**

**TI - Freshness-maintaining agent - contains fermented liq. of *Saccharomyces cerevisiae* 7229**